



DUXTON  
- O'CONNOR -



## *Sharing our vast dining experiences with O'Connor and surrounds, The Duxton is your local institution.*

Bursting with rustic character and charm, The Duxton provides Canberrans with two comfortable levels to bring any occasion to life.

Downstairs you'll find relaxed dining vibes and an entertainment filled sports bar, whilst upstairs you can capture the setting sun on the rooftop terrace or enjoy the luxury of The Oak Room, Living Room or The Loft with expansive views of the 'burbs.

The menu is diverse, pleasing those after a traditional pub classic along with seasonal Modern Australian cuisine options where every detail has been considered – from produce to plate.

Expect a broad beverage selection from frothy tap beers to full-bodied wines and specialty cocktails - The Duxton can satisfy every thirst.

We've built a strong following for our freshly grilled seafood and quality steaks. Our weekday promotions have become local favourites as we ensure our regulars are fed well and taken care of.

Whether you're grabbing an after-work drink around the bar, gathering friends for a hearty meal, or need someone to cater for a special function, we welcome you to The Duxton for an experience to remember.

# Starters

<b>SYDNEY ROCK OYSTERS GF/DF</b> .....	<b>EACH \$4.5</b>
Live Oysters Shucked To Order, Served Natural Or Finger Lime Mignonette	
<b>FRIED SQUID GF/DF</b> .....	<b>\$16</b>
Preserved Lemon Aioli, Lemon	
<b>SOUTHERN FRIED CHICKEN WINGS</b> .....	<b>\$16</b>
Buffalo Wings W/ Blue Cheese Sauce <b>DFA</b>	
OR,	
BBQ Wings W/ Chipotle <b>DF</b>	
<b>GARLIC PIZZA DFA</b> .....	<b>\$8</b>
Parsley, Shaved Parmesan	
<b>SALMON TARTARE DF</b> .....	<b>\$16</b>
Sesame Cracker, Yuzu Gel, Spring Onion, Ponzu, Togarashi	
<b>CONFIT OCTOPUS GF</b> .....	<b>\$18</b>
Nduja, Basil, Mash Potato, Confit Fennel	
<b>CHAR GRILLED KING PRAWNS GF</b> .....	<b>\$20</b>
Citrus Butter, Angel Hair Chili	

## Handheld

All burgers are served with fries

<b>CRUMBED BUTTERMILK CHICKEN BURGER</b> .....	<b>\$22</b>
Shredded Lettuce, Smoked Jalapeno Mayo, American Cheese, Pickles	
<b>THE DUXTON CLASSIC CHEESEBURGER GFA/DFA</b> .....	<b>\$22</b>
Grilled Angus Beef, American Cheese, Onion, Duxton Bacon, Tomato, Lettuce, House Pickles, Aioli	
<b>VEGAN BURGER VG</b> .....	<b>\$21</b>
Grilled Spiced Tempeh, Kim Chi, Satay Sauce, Pear & Ginger Jam	
<b>SOFT SHELL CRAB BURGER</b> .....	<b>\$25</b>
Slaw, Chipotle Mayo, Cheese, Dill Pickle	

**GF BUN +\$3**

**EXTRA PATTIE +\$5**

# Pizza

<b>RED WHITE GREEN GFA/DFA/V</b> .....	<b>\$21</b>
Cherry Tomato, Buffalo Curd, Basil	
<b>ITALIAN STALLION GFA/DFA</b> .....	<b>\$24</b>
Prosciutto, Cherry Tomato, Olives, Buffalo Curd, Basil	
<b>TURF THE SURF GFA/DFA</b> .....	<b>\$26</b>
Chorizo, Prawn, Roast Capsicum, Fermented Chili Mayo, Rocket	
<b>SPRING BLOSSOM GFA/DFA/VGA</b> .....	<b>\$23</b>
Zucchini, Thyme Ricotta, Semi Dried Tomato, Rocket, Pine Nuts	
<b>PISA PIZZA</b> .....	<b>\$25</b>
Italian Sausage, White Sauce, Spinach, Caramelized Onion, Chili Oil	
<b>PIZZA NAPOLI GFA/DFA</b> .....	<b>\$23</b>
Olive, White Anchovy, Chili, Parsley	
<b>THE IRISH GFA/DFA/V</b> .....	<b>\$23</b>
Potato, Garlic, Taleggio, Red Onion, Rosemary Salt, Olive Oil	
<b>VEGAN DELIGHT GFA/DF/VG</b> .....	<b>\$23</b>
Roast Capsicum, Mushroom, Pickled Jalapeno, Red Onion, Olives, Vegan Mozzarella	
<b>SPOTTED PIG GFA/DFA</b> .....	<b>\$25</b>
Pepperoni, Caramelised Onion, Olives, Parsley, Chili Oil	
<b>TANDOORI BIRD GFA/DFA</b> .....	<b>\$24</b>
Chicken, Red Onion, Roast Capsicum, Mint Yoghurt, Coriander	
<b>GF BASE</b> .....	<b>+\$3</b>
<b>EXTRA TOPPING</b> .....	<b>+\$3</b>

# Classics

<b>BANGERS &amp; MASH GF</b> .....	<b>\$28</b>
Onion, Gravy	
<b>FISH &amp; CHIPS DF</b> .....	<b>\$24</b>
Beer Battered Fish, Crushed Peas, Tartare Sauce, Lemon, Chips	
<b>CHICKEN SCHNITZEL DFA</b> .....	<b>\$25</b>
Slaw, Herb Butter, Lemon, Chips	
Your Choice of Mushroom Sauce, Peppercorn Sauce or Gravy	
<b>CHICKEN PARMIGIANA</b> .....	<b>\$29</b>
Double Smoked Ham, Napoli Sauce, Mozzarella, Slaw, Chips	

Sundays will incur a 10% Surcharge  
VISA & Mastercard 1.5% AMEX 3%

Public Holidays will incur a 15% Surcharge  
NB: Traces of Nuts May be Present

## Steaks

<b>BLACK ANGUS RUMP 250G DF/GF</b> .....	<b>\$28</b>
MB2+, Riverina NSW, 120+ Days Grain Fed, MSA, Shoestring Fries, Salad Your Choice Of Mushroom Sauce, Pepper Sauce Or Gravy	
<b>RED GUM CREEK SCOTCH FILLET 300G DFA/GF</b> .....	<b>\$39</b>
Northern Victoria, Grain Finished, Free Range, MSA, Black Garlic Butter, Rosemary Hand Cut Chips, Lemon	
<b>LITTLE JOE'S SIRLOIN 280G GF</b> .....	<b>\$42</b>
MB4+, Southern NSW, 100% Grass Fed, Free Range, MSA, Celeriac, Thyme & Mustard Gratin, Bone Marrow Sauce, Watercress	
<b>DARLING DOWNS RIBEYE 350G GF</b> .....	<b>\$60</b>
Southern QLD Region, 100-Day Grain Fed, MSA, Mash Potato, Red Wine Jus	
<b>PINNACLE RIBEYE 800G GF</b> .....	<b>\$140</b>
2 Weeks Fat Aged, MB2+, Great Dividing Range NSW, 100% Grass Fed, MSA, Free Range Salsa Verde, Parsnip, Red Wine Jus, Watercress Salad	

## Eats

<b>BRAISED LAMB PAPPARDELLE DF</b> .....	<b>\$30</b>
Great Southern Lamb, NSW, Peas, Semi Dried Tomato, Olives, Oregano	
<b>ROTISSERIE CHICKEN DF/GF</b> .....	<b>\$29</b>
Pickled Jalapeno Salsa, Slaw, Shoestring Fries	
<b>BBQ PORK RIBS DF/GF</b> .....	<b>\$36</b>
Corn On The Cob, Slaw, Shoestring Fries	
<b>CRUMBED SNAPPER DF</b> .....	<b>\$36</b>
Hand Cut Chips, Salad, Lemon	
<b>PAN FRIED BARRAMUNDI GF/DFA</b> .....	<b>\$34</b>
Cauliflower, Silver Beet, Salmon Roe	
<b>HAND CUT PAPPARDELLE V/DFA</b> .....	<b>\$26</b>
Whipped Goats Cheese, Roast Pumpkin, Silver Beet, Semi Dried Tomato, Pepita Seeds	

## Sides

<b>CHIPS</b> .....	<b>\$9</b>
Confit Garlic Aioli	
<b>SHOESTRING FRIES</b> .....	<b>\$9</b>
Confit Garlic Aioli	

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# Sweets

**WARM CHOCOLATE PUDDING GF/V** ..... \$16  
House Made Milk Ice Cream

**TIRAMISU V** ..... \$12  
"A Must Try"

**CHEESE GFA/V** ..... \$12  
Whipped Goats Cheese, Pear Chutney, Rosemary Focaccia

# Drinks

**COFFEE** ..... \$3.8  
Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato

**MOCHA / HOT CHOCOLATE / CHAI LATTE** ..... \$4.5

**\$4.5 EXTRAS** ..... +\$0.5  
Soy Milk, Almond Milk, Lactose/Gluten Free, Extra Shot

**POT OF TEA** ..... \$4.5  
English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Lavender Grey,  
Lemon Ginger, Chai

**MILKSHAKES** ..... \$6  
Chocolate, Caramel, Strawberry, Vanilla

**JUICE** ..... \$5  
Orange, Pineapple, Apple, Cranberry

# Wines

## *Sparkling & Champagne*

<b>Villa Sandi Prosecco</b> Crocetta del Montello, Italy	11	55
<b>Audrey Wilkinson Moscato 2019</b> Hunter Valley	11	55
<b>Chandon Brut NV</b> Yarra Valley, VIC	17	78
<b>Moët &amp; Chandon Brut Impérial NV</b> Champagne, France		99
<b>Veuve Clicquot Brut NV</b> Reims, France		155

## *White Wine*

<b>T'Gallant Cape Schanck Pinot Grigio 2019</b> Mornington Peninsula, VIC	10	48
<b>Cockfighter's Ghost Pinot Gris 2018</b> Adelaide Hills, SA	10	48
<b>Ross Hill 'Pinnacle' Pinot Gris 2019</b> Orange, NSW	14	65
<b>Nick O'Leary Riesling 2019</b> Canberra District, ACT	12	61
<b>Pooles Rock Chardonnay 2018</b> Hunter Valley, NSW	14	68
<b>Green Shoots Semillon Sauvignon Blanc NV</b> Orange, NSW	9	45
<b>Squealing Pig Sauvignon Blanc 2020</b> Marlborough, New Zealand	12	58

## *Rosé*

<b>Audrey Wilkinson Rose 2018</b> Hunter Valley, NSW	10	48
<b>La Linea Tempranillo Rosé 2018</b> Adelaide Hills, SA	11	55
<b>Squealing Pig Pinot Noir Rosé 2019</b> Marlborough, New Zealand	12	55

## *Red Wine*

<b>Fickle Mistress Pinot Noir 2019</b> Marlborough, New Zealand	11	53
<b>Eden Road "The Long Road" Syrah 2018</b> Canberra District, ACT	12	60
<b>Whitton Farm Sangiovese 2019</b> Canberra District, ACT	12	60
<b>Nick O'Leary Shiraz 2018</b> Canberra District, ACT	14	65
<b>Pepperjack Graded Shiraz 2019</b> McLaren Vale, SA	15	65
<b>Green Shoots Cabernet Merlot NV, NSW</b>	9	45
<b>Cockfighter's Ghost Cabernet Sauvignon 2016</b> Langhorne Creek, SA	11	55
<b>Penfolds Max's Cabernet Sauvignon 2018</b> South Australia	15	65
<b>Ross Hill Pinnacle Cabernet Franc 2017</b> Orange, NSW		85
<b>Collector Shiraz 2016</b> Canberra District, ACT		125
<b>Felton Road 'Bannockburn' Pinot Noir 2018</b> Central Otago New Zealand		145
<b>Jasper Hill 'Georgia's Paddock' Shiraz 2016</b> Heathcote, VIC		155
<b>Clonakilla Shiraz Viognier 2018</b> Canberra District, ACT		210

## *Fortified Wine*

<b>Penfolds Tawny Port</b> Barossa Valley, SA	15
<b>Penfolds Grandfather Fine Old Liquor</b> Barossa Valley, SA	17

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# Cocktails

## *Spritz Menu*

### **Italian**

Prosecco, Limoncello, Blood Orange Sorbet

14

### **Tropical**

Prosecco, Malibu, Coconut Sorbet, Tropical Edition by Red Bull

15

### **Ginger Aperol**

Prosecco, Aperol, Orange Juice, Ginger Beer

15

### **Aperol Spritz**

Aperol, Prosecco, Soda

16

### **The Duxton Espresso Martini**

Smirnoff Vodka, Kahlua, Tuaca, Frangelico, Fresh Coffee

18

### **The Duxton Margarita**

El Jimador Blanco Tequila, Cointreau, Lime Juice

16

### **The Duxton Long Island Iced Tea**

Smirnoff Vodka, Barcardi Blanco, Cointreau, El Jimador Blanco Tequila, Coke, Lemon Juice

18

### **Woodford Reserve Old Fashioned**

Woodford Reserve Distiller's Select Bourbon Whiskey, Orange Bitters, Orange Zest Twist

20

### **Tequila Mockingbird**

Don Julio Blanco Tequila, Aperol, St. Germain, Grapefruit Juice

18

### **Northside**

Tanqueray, Lime Juice, Mint, Sugar Syrup

16

### **Skinny Pash**

Smirnoff Vodka, Passionfruit, Aperol, Pineapple Juice, Agave, Fresh Lime

18

### **Brookvale Peach Iced Tea Pitcher**

Brookvale Iced Tea, Peaches

28

### **Pimms Punch Pitcher**


Pimms, Gordons Gin, Seasonal Fruit, Ginger Ale, Lemonade

28





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